STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	HAL080006	A. BUILDING: _____ B. WING _____	10/09/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BETHAMY RETIREMENT CENTER	909 N SALISBULRY AVENUE SPENCER, NC 28159

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
D 000	Initial Comments The Adult Care Licensure Section conducted an annual survey from October 08, 2019 to October 09, 2019.	D 000		
D 105	10A NCAC 13F .0311(a) Other Requirements 10A NCAC 13F .0311 Other Requirements (a) The building and all fire safety, electrical, mechanical, and plumbing equipment in an adult care home shall be maintained in a safe and operating condition. This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to assure mechanical equipment was maintained in an operating condition related to the freezer. The findings are: Observations of the freezer on 10/08/19 at 2:46pm and 3:13pm revealed: -There was a large sheet of ice on the top shelf. -The thermometer inside the freezer indicated 64 degrees Fahrenheit. -There was one box of sausage patties, two boxes of bacon, three bags of prepared waffles, three bags of sliced green and red bell peppers, 10 quarts of orange juice concentrate, 11 loaves of bread, 24 muffins, 32 dinner rolls, 36 hamburger buns, and 60 hot dog buns. -The sausage patties and bread products were soft. -The bacon was easily folded over itself. -The bell peppers and orange juice concentrate were frozen. Interview with the kitchen manager on 10/08/19 at	D 105		

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D 105	Continued From page 1 3:43pm revealed: -The freezer needed to be defrosted. -She routinely checked the freezer temperature in the morning and evening. -She did not check the freezer temperature on 10/08/19. -She did not keep a freezer temperature log. -She was responsible for ensuring all kitchen equipment was properly working. -She did not know who was responsible for making sure all the equipment was routinely serviced. -She would tell maintenance staff about the freezer not working. -She would throw away the sausage patties and bacon. Observation of the freezer on 10/09/19 at 8:23am revealed: -The thermometer indicated 40 degrees Fahrenheit. -The green and red bell peppers, orange juice concentrate, and bread products were in the freezer. Interview with the Administrator on and 10/09/19 at 4:40pm revealed: -She was responsible for ensuring all the kitchen equipment was working. -The kitchen staff was responsible for making sure all equipment was routinely serviced. -She did not know until 10/08/19 the freezer wasn't working. -She called the service company to have the freezer repaired.	D 105		
D 282	10A NCAC 13F .0904(a)(1) Nutrition and Food Service	D 282		

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D 282	Continued From page 2 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (1) The kitchen, dining and food storage areas shall be clean, orderly and protected from contamination. This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to maintain the kitchen and food storage areas in a clean and orderly manner free of contamination related to the dry goods storage area, the floors, multiple appliances, and multiple undated foods. The findings are: Observation of the dry goods storage area on 10/08/19 at 2:25pm revealed: -There were food crumbs on top of plastic containers. -There was food debris and a dried brown liquid spill under the shelving. -There was sticky dust and a hair on the wire shelving. -There were four large unlabeled and undated plastic mayonnaise containers with dry cereal in them. Observation of the kitchen on 10/08/19 at 2:35pm revealed: -There was an unsealed bag of marshmallows on a cart. -The grate on the ice machine was dusty. -There was a brown build-up on the metal strip on the top interior of the ice machine. -There was a build-up of black circular areas on the top interior of the ice machine. -There was a thick, soft, black build-up on the can	D 282		

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D 282	Continued From page 3	D 282		

opener bracket.
-There were brown and tan crumbs in the cabinets.
-There were dried brown drip stains on the cabinets.
-There were dried orange and brown food splashes and food debris in the microwave.
-There was heavy dust on the face of the coffeemaker.
-There was charred food residue on the stove grates.
-There were food crumbs on the stove knobs.
-There was a cleaning brush and debris on the floor under the food prep area.
-There was a piece of broken tile and debris on the floor under the dishwashing machine.
-There was food debris and liquid on the floor behind the stove located in the center of the room.
-There was thick dust on the pipes coming out of the back of the stove.
-There was dried food residue on the stove griddle.
-There were crumbs and dried food residue on the waffle irons.

Observation of the freezer on 10/08/19 at 2:46pm revealed:
-There was a brown coating on the handles.
-There were dried red drops and splatters on the floor of the freezer.
-There was a dried yellow liquid spill on the floor of the freezer.

Observation of the refrigerator on 10/08/19 at 2:49pm revealed:
-There was an open, undated package of turkey breast with a best used by date of 08/02/19.
-There was a bag of unidentified prepared meat dated 10/07/19.

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D 282	Continued From page 4 -There were two undated, unlabeled plastic bags of cooked meat. -There was a foil-covered metal serving dish of raw chicken on top of open boxes containing tomatoes and lettuce. -There was a second foil-covered metal serving dish of raw chicken balanced on top of containers of prepared food on a shelf above containers of milk. -There were crumbs and dried light brown liquid drops on the floor of the refrigerator. Interview with the kitchen manager on 10/08/19 at 3:43pm revealed: -She tried to label and date all the food. -She did not have a cleaning schedule. -She cleaned the kitchen daily. -She had not seen the dirt on the top of the inside of the microwave. -She tried to clean the bottom of the refrigerator and freezer every day. -The stove was cleaned on Saturdays. -She had not cleaned the ice machine in over a week. -When she cleaned the ice machine, she turned it off, cleaned the filter, removed the ice, and cleaned the inside. Interview with a dietary aide (DA) on 10/09/19 at 10:05am revealed: -He assisted with serving meals and washing the dishes. -He cleaned the exterior of the refrigerator, freezers, and the ice machine on Mondays.	D 282		